

50 wonderful WAYS

to use
**Sour
Cream**

from Appetizers to Desserts

RECIPES FROM THE TEST KITCHEN OF
THE AMERICAN DAIRY ASSOCIATION



Why Sour Cream?

Dear Mrs. Homemaker:

This cookbook has been designed to introduce you to the many wonderful ways that sour cream may be used to impart fine flavor and texture to the foods you prepare. This book has been developed because we felt that the full story of sour cream's versatility has not been told.

Sour cream does wonders for your meals from soups to desserts. It is not a new product. In fact, our grandmothers and their mothers before them relied on sour cream to add fine full flavor to their cooking and baking.

Perhaps one reason all people are not familiar with the wonders of sour cream is a result of the name itself. The word "sour" may be misleading. Sour cream today is a far superior product to that used in grandma's day. Today's product is made from Grade A cream which has been pasteurized and homogenized. Lactic culture is added to produce a rich, clean, medium sharp cultured flavor.

Sour cream may be obtained from your milkman or at the food store. Review the sour cream recipes in this booklet and open the door to new taste-thrilling meals. You will be so delighted that sour cream will become one of your favorite cooking and baking ingredients.

*In many communities, dairy sour cream is referred to as SALAD CREAM.

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appetizers

Anchovy Chip Dip

Yield — 2 Cups

2 tablespoons anchovy paste	$\frac{1}{2}$ cup dairy sour cream
$\frac{1}{2}$ cup minced onion	1 cup mayonnaise
1 tablespoon lemon juice	$\frac{1}{2}$ cup finely chopped parsley
1 tablespoon tarragon vinegar	

Combine all ingredients and mix well.
Use as a dip for crackers or potato chips.

Shrimp Chip Dip

Yield — 1½ Cups

1 5-ounce can shrimp drained and chopped	$\frac{1}{2}$ teaspoon salt
1 cup dairy sour cream	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ cup chili sauce	1 teaspoon prepared horseradish
2 teaspoons lemon juice	Dash tabasco sauce

Cut the shrimp into very small pieces and mix well with the remaining ingredients. Use as a dip or spread for potato chips or crackers.

Sour Cream and Cheddar Chip Dip

Yield — 4 Cups

2 cups dairy sour cream	1 small onion, minced
1½ cups shredded sharp cheddar cheese	2 tablespoons lemon juice
1 medium green pepper, chopped	1 teaspoon salt
$\frac{1}{2}$ cup chopped stuffed olives	$\frac{1}{4}$ teaspoon paprika
	1 teaspoon Worcestershire sauce
	Dash tabasco sauce

Combine all ingredients and mix well. Chill several hours in the refrigerator and serve with potato chips or small crackers.

Tangy Sour Cream Dip

Yield — 1½ Cups

1 cup dairy sour cream	$\frac{1}{2}$ teaspoon celery seed
$\frac{1}{3}$ to $\frac{1}{2}$ cup drained horseradish	$\frac{1}{2}$ teaspoon salt
1 teaspoon Worcestershire sauce	$\frac{1}{4}$ teaspoon paprika

Combine sour cream with other ingredients and stir gently until blended.
Serve with crisp crackers or potato chips.

soups

A rule to remember in serving soup is that a swirl of sour cream may be stirred into any clear soup or cream soup before serving. Top cream of tomato soup, consomme or cream of mushroom soup with a spoonful of dairy sour cream before serving. With fish soups, season the cream with a bit of salt and ginger or curry powder.

Potato Soup

Yield — 6-8 Servings

$\frac{1}{4}$ cup butter	2 tablespoons minced parsley
4 cups potatoes, diced	4 cups broth, stock, or bouillon
1 cup finely cut celery	$\frac{1}{2}$ teaspoon paprika
1 medium onion, chopped	$1\frac{1}{2}$ cups dairy sour cream
1 pimiento, minced	

Melt butter in a large saucepan and saute the potatoes, celery, onion, and pimiento until the onion begins to brown. Add the parsley and the stock or bouillon and simmer until the vegetables are thoroughly cooked. Season to taste. Remove from the heat and blend in the sour cream. Serve at once.

main dishes

Hamburger Stroganoff

Yield — 6-8 Servings

$\frac{1}{2}$ cup minced onion	1 lb. sliced mushrooms
$\frac{1}{4}$ cup butter	1 can cream of chicken soup, undiluted
1 lb. ground beef	1 cup dairy sour cream
1 clove garlic, finely chopped	Minced parsley or chives
2 tablespoons flour	Chow mein noodles
2 teaspoons salt	
$\frac{1}{4}$ teaspoon pepper	

Saute onion in butter until tender. Stir in all remaining ingredients except soup, sour cream and parsley. Saute 5 minutes. Add soup; simmer, uncovered for 10 minutes. Stir in sour cream; sprinkle with parsley. Serve on chow mein noodles.

Paprika Schnitzel

Yield — 6 Servings

1½ lbs. veal cutlets or steaks	1 4-oz. can button mushrooms, sliced
3 tablespoons flour	2 tablespoons flour
1 teaspoon salt	1 cup milk
2 teaspoons paprika	1 bay leaf, crumbled
3 tablespoons butter	½ teaspoon caraway seed
1 tablespoon butter	1 cup dairy sour cream
1 medium onion, chopped	

Combine flour, salt and paprika and dredge veal in this. Melt 3 tbsp. butter in a large skillet and brown veal. Cook until done. Remove from skillet onto warm serving dish. Add 1 tablespoon butter, onion, and mushrooms. Brown. Add 2 tablespoons flour, milk, bay leaf, and caraway seeds. When thickened and hot, add the sour cream and blend. Serve over the meat. Add salt if desired.

Beef Stroganoff

Yield — 8-10 Servings

1½ lbs. round steak	1 6 oz. can tomato paste
1 lb. sliced fresh mushrooms	1 teaspoon salt
1 cup butter	½ teaspoon pepper
2 lbs. Bermuda onions, finely chopped	1 teaspoon soy sauce
1 can condensed tomato soup	1 cup dairy sour cream Minced parsley

Cut meat in very thin strips; trim off excess fat. Brown meat and mushrooms in butter. Add onions. Combine soup, tomato paste and seasonings; add to meat mixture. Cover; simmer for 1 hour. Just before serving, stir in sour cream. Thicken gravy, if desired. Serve in ring of fluffy hot rice. Garnish with parsley.

Swedish Sour Cream Meat Balls

Yield — 5 Servings

MEAT BALLS:

1½ pounds ground beef	¼ teaspoon pepper
½ cup fine dry bread crumbs	1 teaspoon dry mustard
1 medium onion, finely chopped	½ teaspoon chopped mixed herbs (thyme, oregano, sage, rosemary, marjoram, and basil)
1 egg	1 teaspoon paprika
1 teaspoon salt	¼ cup butter

Combine all the ingredients and mix well. Form into meat balls and brown in butter. This will make 10 meat balls about 2 inches in diameter. Meanwhile, prepare the sauce.

Swedish Sour Cream Meat Balls (Continued)

SOUR CREAM TOMATO

SAUCE:

1½ cups water
2 beef bouillon cubes

1 6-oz. can tomato paste
2 teaspoons Worcestershire
sauce
2 cups dairy sour cream

Heat the water, add beef bouillon cubes, and stir until dissolved. Add tomato paste and Worcestershire sauce and bring to a boil. Stir in the sour cream. Pour over meat balls and simmer for about 10 minutes or until the sour cream is heated through. Serve alone or with noodles or rice.

Ham Noodle Bake

2 qt. casserole Yield — 8 Servings

2 8-oz. packages noodles, cooked
1 pound diced, cooked ham
2 tablespoons chopped onion
1 cup coffee cream

350° preheated oven, 20 minutes
2 cups dairy sour cream
Salt and pepper
Buttered bread crumbs

In a buttered 2 quart casserole put a layer of noodles and a layer of ham. Combine onion, coffee cream and sour cream and pour ⅓ over mixture. Season with salt and pepper. Repeat until there are 3 layers. Top with buttered bread crumbs. Bake in a moderate oven (350°) for about 20 minutes, or until crumbs are brown.

Chicken Paprika

Yield — 4-6 Servings

3 to 4 tablespoons butter
½ cup chopped onion
1 large frying chicken, 3 to 3½
pounds
Paprika

1½ teaspoons salt
1 bayleaf, if desired
½ cup water
½ pint (1 cup) dairy sour cream

Melt butter in heavy frying pan with tight fitting cover. Add onions and cook over very low heat until onions lose crispness. Pull onions to one side of pan. Add chicken cut in pieces for serving and sprinkle heavily with paprika. Cook slowly for about 5 minutes (does not need to brown). Turn. Add more paprika until chicken is well coated. (Paprika depends upon its color rather than its flavor for its mark of distinction.) Add bayleaf, salt and ½ cup of water. Cover tightly. Cook very slowly for 45 minutes or until chicken is tender. To prevent sticking, add a bit of water if necessary. Spoon the sour cream over the chicken, cover and cook slowly 8 to 10 minutes more. Stir the cream down into the paprika sauce. Arrange chicken on warm platter and pour sauce over all.

Veal Chops In Sour Cream

Covered baking dish	Yield — 4 Servings	350° preheated oven
4 lean veal chops	$\frac{1}{4}$ cup water	
2 tablespoons butter	1 cup dairy sour cream	
Salt and pepper	Grated Parmesan cheese	
4 large slices sweet onion		

Brown chops in butter in frying pan. Arrange in baking dish. Season to taste with salt and pepper and place an onion slice on top of each chop. Mix $\frac{1}{4}$ cup water with the drippings in the frying pan and pour over the chops. Cover and bake in a 350° oven for 45 minutes. Remove the cover, spread sour cream over the tops of the chops, sprinkle with grated Parmesan cheese, and return to the oven uncovered for 20-30 minutes more or until brown.

Fish Fillets In Sour Cream

	Yield — 3-4 Servings	
10" x 6" x 1 $\frac{1}{4}$ " baking dish (1 $\frac{1}{2}$ qts.)		375° oven, 20-25 minutes
1 pound fish fillets or steaks	2 tablespoons finely chopped green pepper	
Salt and pepper	1 tablespoon chopped parsley	
1 cup dairy sour cream	1 tablespoon lemon juice	
2 tablespoons finely chopped dill pickle	$\frac{1}{4}$ teaspoon dry mustard	
2 tablespoons minced onion	$\frac{1}{4}$ teaspoon sweet basil	
	Paprika	

Arrange fish in a well buttered baking dish. Sprinkle with salt and pepper. Combine remaining ingredients and spread on fish. Sprinkle with paprika and bake in a 375° oven for 20-25 minutes or until the fish flakes when tested with a fork.

Swiss Steak With Sour Cream Gravy

	Yield — 4 Servings	
1 $\frac{1}{2}$ pounds round steak (thick slice)	1 $\frac{1}{2}$ cups water	
$\frac{1}{4}$ cup flour	2 bay leaves	
$\frac{1}{4}$ cup butter	2 teaspoons salt	
	$\frac{1}{2}$ pt (1 cup) dairy sour cream	

Wipe steak with a damp cloth. Pound flour into it. Melt butter in skillet and saute steak in this, over low heat, until browned on both sides. Pour water over meat. Add bay leaves and salt. Cover and simmer for 1 $\frac{1}{2}$ hours or until the meat is tender. Remove cover and continue to cook, allowing most of the water to evaporate. Remove steak onto hot serving platter. Add sour cream to meat drippings in skillet and blend well. Pour over steak and serve at once.

Lamb Stew With Sour Cream

Yield — 4 Servings

3 tablespoons flour	2 tablespoons butter
2 teaspoons salt	$\frac{1}{4}$ cup chopped onion
2 teaspoons paprika	2 cups cooked or canned
1 teaspoon pepper	tomatoes
2 lb. lamb shoulder, cubed	1 cup dairy sour cream

Combine flour, salt, paprika and pepper. Coat the meat cubes with this mixture. Melt butter in a 3 quart saucepan. Add meat and chopped onion and brown lightly. Add remaining flour mixture if all was not used to dredge the meat. Mix well. Add tomatoes. Cook over low heat for 2 hours. Add additional tomatoes or tomato juice if necessary. Just before serving carefully stir in the sour cream and blend well.

Sauerkraut Goulash

Yield — 4 Servings

2 tablespoons butter	1 medium onion, sliced
1 pound lean veal, cubed	1 cup water
1½ teaspoons caraway seed	2 cups sauerkraut
1½ teaspoons dill	1 cup dairy sour cream

Melt butter and brown veal in it over low heat. Add caraway, dill, onion and water and simmer for 2 hours. Add more water if necessary so that the meat does not become dry. Add sauerkraut and bring to the boiling point. Mix in sour cream and serve at once.

Stuffed Veal Birds

Yield — 4 Servings

4 veal steaks, cut very thin	5 tablespoons butter, melted
1¼ cups soft bread cubes	$\frac{1}{2}$ cup milk, scalded
$\frac{1}{2}$ cup chopped celery	3 tablespoons butter
2 teaspoons chopped onion	1 cup hot water
$\frac{1}{4}$ teaspoon salt	2½ tablespoons flour
Pepper	1 cup dairy sour cream
$\frac{1}{8}$ teaspoon sage	

Combine bread cubes, celery, onion, seasonings, melted butter and milk. Mix well. Put 2 tablespoons of stuffing on each piece of meat. Roll; fasten with toothpicks. Roll in flour. Brown meat in butter. Add water, cover and simmer for 1 hour. Remove meat and take out toothpicks. Mix flour with sour cream and add to meat gravy. Place veal birds back in gravy and cook over low heat until gravy thickens.

vegetables

Green Beans Supreme

Yield — 4 Servings

1 qt. shallow baking dish

$\frac{1}{3}$ cup minced onion
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

1 cup dairy sour cream
2 cups French style green beans,
cooked, canned or frozen
 $\frac{1}{2}$ cup grated sharp cheddar
cheese

Simmer onion in melted butter. Add flour, salt, and pepper and mix well. Add sour cream and heat through. Blend with cooked beans and pour into a shallow baking dish. Top with grated cheese and bake at 350° for 15 minutes.

Sour Cream Scalloped Potatoes

1 qt. casserole Yield — 6 Servings 350° preheated oven, 20-25 min.

4 cups sliced cooked potatoes
 $\frac{1}{2}$ cup chopped onion
2 tablespoons butter
1 cup dairy sour cream
2 tablespoons water
2 eggs, well beaten
1 teaspoon salt
Dash pepper
1 cup shredded sharp cheddar cheese

Cook potatoes in salted water until done. Sauté onion in butter. Combine with sour cream, water, eggs, salt and pepper. Place potatoes in a buttered 1 qt. casserole. Pour sour cream sauce over them. Top with shredded cheese and bake in a 350° oven for 20-25 minutes.

Corn In Sour Cream

Yield — 4 Servings

2 tablespoons butter
 $\frac{1}{4}$ cup chopped onion
2 tablespoons chopped green
pepper
2 tablespoons flour
2 teaspoons salt

$\frac{1}{4}$ teaspoon pepper
1 cup water
1 cup dairy sour cream
2 cups cooked, canned or frozen
corn

Sauté onion and green pepper in butter in saucepan. Add flour, salt and pepper and mix well. Add water and sour cream and stir until thickened. Use medium heat for cooking. Add corn and stir until the corn is heated through. Serve at once.

Baked Beets Julienne

1½ qt. casserole	Yield — 6 Servings	350° oven, 25-30 min.
4 cups Julienne beets, drained	2 tablespoons grated onion	
1 cup dairy sour cream	Salt and pepper	
¼ cup beet liquid	½ cup buttered bread crumbs	
2 tablespoons lemon juice		

Combine all ingredients except bread crumbs and mix lightly. Turn into a buttered 1½ quart casserole. Top with buttered crumbs. Bake at 350° about 25-30 minutes.

Asparagus With Horseradish-Sour Cream Sauce

Yield — 6 Servings

2 lbs. asparagus spears or 2 boxes frozen asparagus	¼ teaspoon salt
½ cup dairy sour cream	Few grains cayenne or
¼ cup drained horseradish	⅛ teaspoon paprika

Cook asparagus in a small amount of boiling salted water until tender. Drain. Meanwhile make sauce. To sour cream add horseradish and seasonings and blend. Serve over the cooked asparagus.

salad dressings

Pineapple Cream Dressing

Yield — 1½ Cups

½ cup crushed pineapple, drained	2 teaspoons sugar
½ cup pineapple syrup from canned pineapple	⅛ teaspoon salt
	1 cup dairy sour cream

Blend first four ingredients together. Fold in the sour cream and mix well.
Serve with fruit salad or cole slaw.

Sour Cream Dressing for Shrimp

Yield — 1 Cup

4 slices bacon	1 teaspoon grated onion
1 cup dairy sour cream	(optional)
2 tablespoons tarragon vinegar	1 teaspoon salt

Pan-broil bacon slowly until crisp. Remove it from the pan and place on paper towels to drain. Let bacon drippings cool. Chop bacon fine. Add bacon drippings to

sour cream, beating with a fork. Add vinegar, onion, salt and bacon. Chill dressing thoroughly. Dressing may be kept in refrigerator for several days in a tightly covered jar.

Sour Cream Salad Dressing

Yield — 2½ Cups

3 tablespoons sugar	1 teaspoon dry mustard
3 tablespoons flour	2 eggs, slightly beaten
1 teaspoon salt	½ cup vinegar
½ teaspoon white pepper	2 tablespoons butter
¼ teaspoon paprika	1½ cups dairy sour cream

Mix dry ingredients. Add eggs to vinegar; add to dry ingredients. Cook over low heat, stirring constantly until smooth and thick. Add butter; blend. Remove from heat; stir in sour cream. Chill.

Sour Cream Dressing

1 cup dairy sour cream	¼ teaspoon salt
1 tablespoon chopped chives or minced onion	¼ teaspoon black pepper
2 tablespoons vinegar (tarragon is excellent)	¼ teaspoon sugar
	½ cup mayonnaise or cooked salad dressing

Mix all ingredients together carefully, except mayonnaise, which is folded in last.
(Extra flavor for garlic lovers — rub clove of garlic cut fine into salt.)

salads

California Salad

Yield — 8 Servings

1 cup pineapple chunks, drained	8 marshmallows quartered
1 cup orange segments, drained	1 cup dairy sour cream
1 cup shredded coconut	

Combine all ingredients. Chill in refrigerator 24 hours.
Serve on crisp salad greens.

Frozen Pineapple Salad

Medium sized muffin tins

- 1 pint (2 cups) dairy sour cream
- 2 tablespoons lemon juice
- $\frac{3}{4}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- 1 9-oz. can crushed pineapple,
well drained

Yield — 10 individual salads

- $\frac{1}{4}$ cup chopped maraschino
cherries
- $\frac{1}{4}$ cup chopped walnuts
- 1 banana, sliced

Mix sour cream, lemon juice, sugar, and salt. Add remaining ingredients and blend. Pour into medium sized muffin tins which have been lined with paper cups. Freeze until firm. Remove the papers to serve. This mixture will fill 10 muffin tins.

Beet Velvet Salad

1 quart mold or 6 individual molds

Yield — 6 Servings

- 1 package lemon flavored
gelatin
- 1 cup hot water
- 2 cups diced cooked beets

- 1 cup dairy sour cream
- 1 tablespoon lemon juice
- 1 teaspoon grated onion
- Salt and pepper

Dissolve gelatin in hot water; stir in beets. Add sour cream and blend well; add remaining ingredients. Pour mixture into an oiled 1 quart mold or 6 individual molds. Chill until firm. Unmold on crisp salad greens and serve with mayonnaise.

Potato Salad With Sour Cream Dressing

Yield — 6 Servings

- 3 cups chopped, cooked potatoes
- 2 hard cooked eggs, chopped
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{3}$ cup chopped pickle
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper

- $\frac{1}{3}$ cup chopped onion
- $\frac{1}{3}$ cup chopped pimento
- 1 tablespoon vinegar
- 1 tablespoon prepared mustard
- $\frac{3}{4}$ cup sour cream dressing

Combine all of the ingredients and chill before serving.

Good for a packed lunch when chilled in the wide-mouthed thermos bottles.

Lime Fruit Mold

2 quart mold

2 packages lime flavored gelatin
1½ cups hot water
1½ cups cold water
⅔ cup fruit syrup

Yield — 10-12 Servings

1 cup crushed pineapple,
drained
1 cup diced canned pears,
drained
1 cup dairy sour cream

Dissolve gelatin in hot water; add cold water and fruit syrup. Chill until partially thickened. Fold in fruits and sour cream. Pour gelatin mixture into an oiled 2 quart mold or individual molds. Chill until firm. Unmold on crisp salad greens and garnish with pineapple slices, pear halves and maraschino cherries.

Lime-Lemon Layer Salad

2 quart mold

Yield — 10-12 Servings

1 package lime flavored gelatin
1 cup hot water
½ cup sliced, stuffed olives
1 cup dairy sour cream
1 package lemon flavored gelatin

1½ cups hot water
½ cup pineapple juice
1 cup crushed pineapple, well drained
½ cup diced celery

Dissolve lime flavored gelatin in hot water. Chill until partially set. Add olives; fold in sour cream. Pour into oiled salad mold or individual salad molds, filling each one-half full. Chill until firm. Dissolve lemon flavored gelatin in hot water; add pineapple juice. Chill until partially set. Add crushed pineapple and celery. Pour over lime layer and chill until firm. Unmold on crisp salad greens.

Caraway Cole Slaw

Yield — 6 Servings

½ medium head cabbage,
shredded (4 cups)
½ cup dairy sour cream
2 tablespoons sugar

2 tablespoons vinegar
½ teaspoon salt
Dash pepper
1-2 teaspoons caraway seed

Shred chilled cabbage. Combine remaining ingredients and pour over cabbage. Mix lightly and serve immediately or refrigerate until ready to serve.

breads

Sour Cream Nut Bread

2½ x 3½ x 7¾ inch pan	Yield — 1 Loaf	350° preheated oven, 1 hour
2 cups sifted flour	¼ teaspoon nutmeg	
1 teaspoon baking powder	1 egg, beaten	
1 teaspoon baking soda	1 cup brown sugar, firmly	
1 teaspoon salt	packed	
¼ teaspoon cinnamon	1 cup dairy sour cream	
¼ teaspoon cloves	1 cup broken nut meats	

Sift flour, baking powder, soda and spices together. Beat egg. Add sugar and mix well. Stir in sour cream carefully. Add dry ingredients, stirring only enough to moisten them. Add the nut meats. Pour into a well buttered loaf pan and bake in 350° preheated oven for 1 hour. Good served warm or cold.

Pineapple Coffee Cake

8" square pan	Yield — 9 Servings	375° preheated oven, 25-30 minutes
1½ cups sifted flour	1 egg, beaten	
2 teaspoons baking powder	1 cup dairy sour cream	
½ teaspoon soda	½ cup drained crushed pineapple	
½ teaspoon salt	½ cup brown sugar, firmly	
½ teaspoon cinnamon	packed	
¼ teaspoon nutmeg		

TOPPING:

¼ cup light corn syrup; ½ cup chopped walnuts; ⅓ cup shredded coconut

Sift dry ingredients together. Combine egg, sour cream, pineapple, and brown sugar; add to dry ingredients stirring only until flour is moistened. Brush bottom of a buttered 8-inch square pan with corn syrup; sprinkle nuts and coconut over syrup. Spread batter over topping. Bake at 375° for 25-30 minutes. Cut into squares and serve warm.

Prune Bread

9 x 5 x 3 inch loaf pan	Yield — 1 Loaf	350° preheated oven, 1 hour
2½ cups sifted flour	¼ cup butter, softened	
1 teaspoon allspice	1 cup sugar	
½ teaspoon cloves	3 eggs	
1 teaspoon cinnamon	½ cup dairy sour cream	
1 teaspoon baking powder	1 teaspoon vanilla	
½ teaspoon soda	1 cup chopped, cooked prunes	

Sift dry ingredients together. Cream butter and sugar, add eggs one at a time, mixing well after each addition. Mix well. Carefully add sour cream and vanilla and mix until smooth and well blended. Add dry ingredients and prunes. Mix well. Pour into a buttered 9 x 5 x 3 inch loaf pan and bake in a 350° preheated oven for 50 minutes to 1 hour. Remove from the pan when done and cool on a cake rack.

sandwich spreads

Tuna Sour Cream Sandwich Filling

	Yield — 1¼ Cups
1 7-oz. can tuna fish, flaked	2 tablespoons pickle relish
¼ cup chopped celery	6 tablespoons dairy sour cream
2 tablespoons minced onion	

Combine ingredients and mix well.
Use as a sandwich filling or a spread for crackers.

Cheese and Pickle Sandwich Spread

	Yield — 1 Cup
3 tablespoons pickle relish	¼ cup dairy sour cream
1 cup shredded sharp cheddar cheese	

Combine all ingredients and mix well.
Use as a spread for sandwiches or crackers.

desserts

Frozen Cheese and Strawberry Dessert

Yield — 4 Servings

1 cup cottage cheese	1 cup dairy sour cream
1 tablespoon lemon juice	1 pint strawberries, crushed and sweetened
½ cup sugar	

Put cottage cheese through food mill. Add lemon juice and sugar and beat smooth. Add sour cream and mix well. Freeze in a refrigerator tray until firm around the edges then turn into a chilled bowl and beat until smooth. Return to tray and freeze firm. Serve in squares with fresh sweetened berries or defrosted frozen ones. Raspberries, blueberries or sliced peaches may be used if desired.

Pineapple Apricot Refrigerator Cheese Cake

8-inch spring form pan

1 9-oz. can crushed pineapple	1 cup liquid (juice from canned fruit with water added to make 1 cup)
1 1-lb. (No. 303) can apricot halves	1 cup dairy sour cream
1¼ teaspoons salt	1 cup whipping cream
2 cups sieved cottage cheese (cream style)	¼ cup sugar
2 tablespoons plain gelatin	½ cup graham cracker crumbs
2 tablespoons lemon juice	3 tablespoons melted butter
	3 tablespoons finely chopped nuts

Yield — 8-10 Serving.

Sieve apricot halves and pineapple. Add salt and sieved cottage cheese and mix well. Dissolve the gelatin in the lemon juice. Heat the fruit juice to boiling and pour over the gelatin. Stir until gelatin is dissolved. Cool slightly. Gradually add to cheese mixture and blend thoroughly. Add sour cream. Whip cream and add sugar. Fold into cheese mixture. Pour into an 8-inch spring form pan and chill several hours. Unmold on plate. Mix crumbs, butter, and chopped nuts and sprinkle over top of cake. Garnish with fresh or canned apricot halves.

Simple, Yet Simply Delicious Sauce

Cool, canned purple plums with a splash of sour cream on top.

Sour Cream and Apricot Dessert Sauce

Yield — 2 Cups Sauce

1 cup dried apricots	$\frac{1}{8}$ teaspoon salt
1½ cups water	$\frac{3}{4}$ cup dairy sour cream
1 cup sugar	

Simmer apricots in water until tender. Press through sieve or food mill. Add the sugar and salt to the hot apricot puree and stir until dissolved. Cool. Stir in the sour cream. Serve over ice cream, waffles, or French dessert pancakes.

cakes

Spicy Cream Cake

2 8-inch layer cake pans	350° preheated oven, 30 minutes
$\frac{1}{2}$ cup butter	2 teaspoons cinnamon
2 cups brown sugar, firmly packed	$\frac{1}{4}$ teaspoon cloves
3 eggs yolks, slightly beaten	$\frac{1}{2}$ teaspoon allspice
2 cups sifted cake flour	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{4}$ teaspoon salt	1 cup dairy sour cream
1 teaspoon baking soda	3 egg whites, stiffly beaten

Cream butter, add sugar and beat until light and fluffy. Add egg yolks and mix thoroughly. Sift dry ingredients and add alternately with sour cream, mixing well after each addition. Fold egg whites into batter. Pour into two buttered and floured 8-inch layer cake pans. Bake at 350° for 30 minutes.

Chocolate Cream Cake

3 8-inch layer cake pans	350° preheated oven, 25-30 minutes
6 tablespoons butter	$\frac{1}{2}$ teaspoons soda
1½ cups sugar	$2\frac{1}{4}$ cups sifted cake flour
2 eggs, beaten	$1\frac{1}{2}$ teaspoons baking powder
3 1-ounce squares unsweetened chocolate	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup boiling water	$\frac{3}{4}$ cup dairy sour cream
	1 teaspoon vanilla

Cream butter; gradually add sugar and continue creaming until fluffy. Add beaten eggs. Melt chocolate with water; cool. Add sifted dry ingredients alternately with

sour cream, mixing well after each addition. Stir in chocolate mixture and vanilla. Pour batter into 3 buttered and floured 8-inch cake pans. Bake at 350° for 25-30 minutes.

Mahogany Sour Cream Cake

2 9-inch round cake pans	350° preheated oven, 30-35 min.
3 squares baking chocolate	1½ teaspoons baking powder
½ cup water	⅔ cup butter
1 cup dairy sour cream	⅔ cup light brown sugar
2 cups sifted cake flour	1 cup granulated sugar
1 teaspoon soda	3 eggs
1 teaspoon salt	2 teaspoons vanilla

Cook chocolate and water over very low heat, stirring until blended. Cool and add sour cream, mixing well. Sift dry ingredients together. Cream butter and add brown sugar and granulated sugar. Add eggs one at a time, mixing well after each addition. Add vanilla and beat. Add dry ingredients alternately with the sour cream mixture. Mix well. Pour batter into 2 buttered and floured 9-inch round layer cake pans and bake in a 350° oven for 30-35 minutes. Remove from pans and cool on cake racks. Or bake one 9 x 13 inch loaf cake and use a 350° oven for 40 minutes.

cookies

Yield — 5 Doz. Cookies

1¼ cup sifted flour
½ teaspoon soda
¼ teaspoon baking powder
¼ teaspoon salt
¼ teaspoon cinnamon
⅛ teaspoon nutmeg
¼ cup butter

Sour Cream Date Delights

400° preheated oven, 10 minutes
¾ cup brown sugar, firmly packed
1 egg
½ teaspoon vanilla
½ cup dairy sour cream
⅔ cup chopped pitted dates
½ cup chopped nuts

Sift flour with dry ingredients. Cream butter and sugar; add egg and vanilla and mix well. Add sifted dry ingredients alternately with sour cream. Fold in chopped dates and nuts. Drop by teaspoonfuls on a greased cookie sheet and bake in a 400° oven for 10-12 minutes.

Sour Cream Oatmeal Cookies

Yield — 4-5 Doz. Cookies

1 1/4 cups sifted flour
1 teaspoon baking powder
1/4 teaspoon soda
1/4 teaspoon salt
1/4 teaspoon nutmeg
1 teaspoon cinnamon
1/4 cup butter

425° preheated oven, 8-10 minutes
1 cup firmly packed light brown sugar
1 egg
1 teaspoon vanilla
1/2 cup dairy sour cream
1/2 cup chopped raisins
1/2 cup chopped nuts
2/3 cup quick cooking oatmeal

Sift dry ingredients together. Cream butter and sugar, add egg and blend. Add vanilla. Add sifted dry ingredients alternately with sour cream. Lastly fold in raisins, nuts, and oatmeal. Drop by teaspoonfuls onto a greased cooky sheet and bake in a 425° oven for 8-10 minutes. Remove from cooky sheet and cool on cake racks.

Chocolate Chip Cream Cookies

Yield — 7-8 Doz. Cookies

2 1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon soda
1/2 cup butter

375° preheated oven, 10-12 minutes
2 eggs
1 teaspoon vanilla
1 cup dairy sour cream
1 cup chopped nuts
2 6-oz. packages semi-sweet chocolate bits

Sift dry ingredients together. Cream butter and sugar. Add eggs and vanilla and mix well. Add sifted dry ingredients alternately with sour cream. Add chopped nuts and chocolate and blend. Drop by teaspoonfuls on a greased cooky sheet and bake in a 375° oven for 10 minutes or until browned. Remove from cooky sheet at once and cool on cake racks.

Chocolate Cream Drops

Yield — Approx. 5 Doz. Cookies

1/2 cup butter
2 1-ounce squares unsweetened chocolate, melted
1 1/2 cups sugar
2 eggs
1 cup dairy sour cream

375° preheated oven, 10 minutes
1 teaspoon vanilla
2 3/4 cups sifted flour
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped nuts

Cream butter and add chocolate. Gradually add sugar. Beat in eggs, one at a time; then add sour cream and vanilla. Sift flour, soda, baking powder and salt; gradually add to mixture. Add nuts. Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased cooky sheet. Bake at 375° for 10 minutes.

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Cream Candied Nuts

Yield — About 1½ lbs. Nuts.

1½ cups sugar	1 teaspoon vanilla
½ cup dairy sour cream	1 teaspoon cinnamon
2 tablespoons butter	2½ cups pecan halves

In a 2 quart saucepan, bring sugar, sour cream, and butter to a boil. Cook to soft ball stage, 238° F., stirring occasionally. Remove from heat and add vanilla and cinnamon. Stir until mixture begins to thicken. Add nuts and stir until well coated. Turn out onto buttered cooky sheet and separate into individual clusters.

Chocolate Sour Cream Fudge

8-inch square pan

2 cups sugar	2 tablespoons light corn syrup
1 cup dairy sour cream	2 tablespoons butter
2 oz. (2 sq.) unsweetened chocolate	1 teaspoon vanilla
½ teaspoon salt	½ cup chopped walnuts

Combine sugar, sour cream, broken chocolate, salt, and syrup in 2 quart saucepan. Cook over low heat, stirring until sugar dissolves. Heat to boiling; cover, and cook for 3 minutes. Uncover and cook to the soft ball stage, 238°, stirring frequently. Remove from heat. Add butter and vanilla; let cool to lukewarm, 110°, without stirring. Beat vigorously until the candy is creamy and has lost its gloss. Add walnuts and pour into buttered pan. Cut in squares.

